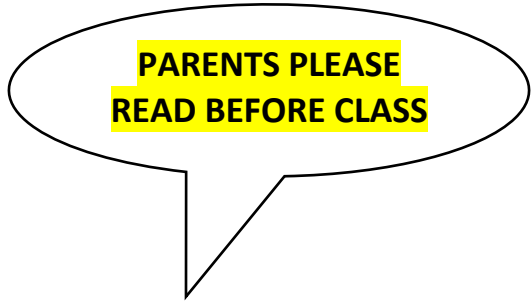




Paradise Island Kids

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Baked Mini Appetizers

INGREDIENTS:	COMMENTS FOR PARENTS & KIDS:
1) 1 can (8oz) refrigerated crescent rolls	Found in the refrigerated doughs section of supermarket. This is not the same thing as croissants; these should be raw and not baked. Please open the tube before class.
2) Any kind of pre sliced deli meat (3-4 slices of a few different kinds will work)	Any kind that you like-Turkey, Ham, Salami, Pepperoni, Roast Beef, Precooked Bacon, or similar. You can also use uncooked Hot Dogs.
3) Any kind of pre sliced/pre portioned cheese or cheese stick (3-4 slices of cheese or 3 cheese sticks)	Any kind that you like will work- String cheese, American, Swiss, Provolone, Colby Jack, Cheddar, Mozzarella, or similar (no shredded cheese).
4) A few veggies that you like that can easily be cut with a plastic knife (2-3 different kinds)	Tomatoes (small tomatoes like grape is preferable but any kind will work), Cucumbers, Olives, Peppers, Banana Pepper, Lettuce, Celery etc...
EQUIPMENT:	
1) Toothpicks	
2) Baking Sheet	
3) Parchment Paper	We work with Parchment Paper in class but you can use Spray Oil and Aluminum Foil.
4) A Platter or a few plates	To serve the food on
5) Plastic Knives	If your parents are OK with you using a regular knife that is FINE but you must obtain permission from parents first. We only use plastic knives in class.
6) A Cutting Board	Alternatively you can use Parchment Paper
7) Toaster Oven or Regular Oven (with timer)	Kids should know how to turn on, adjust temperature. & timer on your oven ahead of class.
8) A Kitchen Work Surface (kitchen counter)	
9) Access to Water & Soap	
10) Trash Can	
11) Paper Towel/Kitchen Towel	
12) Apron (optional)	



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INSTRUCTIONS:

- 1) Heat oven to 375°F.
- 2) Open up Crescent Rolls. Unroll dough onto work surface. Cut in half crosswise and lengthwise on perforated lines to make 4 rectangles. Press diagonal perforations to seal.
- 3) Starting with long side of 1 rectangle, roll dough tightly into 1 roll; press seam to seal. Repeat with remaining dough rectangles.
- 4) Cut each roll into slices. On parchment paper baking sheet, place slices about 1/4-1/2 inch apart.
- 5) Bake 8 to 9 minutes or until slices are light golden brown.
- 6) Cut up your desired toppings.
- 7) Top baked slices using your desired toppings and stick a toothpick on top & enjoy!